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WAITES WHARF  
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TONY MURGO  
*General Manager*  
DOCKSIDE NIGHT CLUB &  
ON THE DOCKS

CHEF MATTHEW HOLMES  
*Executive Chef*  
@ THE DECK  
RESTAURANT & BAR

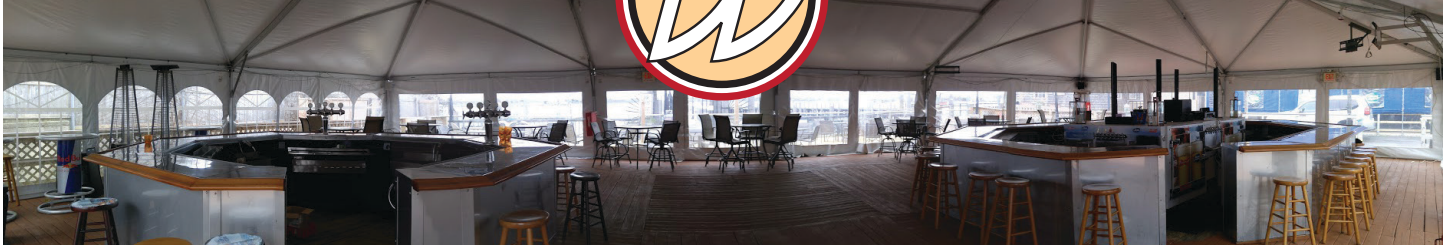


1 WAITES WHARF  
NEWPORT, RHODE ISLAND 02840  
1.800.960.4573  
WWW.WAITESWHARF.COM

*Newport Premier Venues  
Offering You Unparalleled Options*

*The closest location to the water  
fitting all sizes, styles, and budgets*

FOR EVENT RESERVATIONS, PLEASE CONTACT US:  
ATTHEDECK@WAITESWHARF.COM OR CALL 914-924.0369



*Welcome to the “Best Kept Secret in Newport, Rhode Island,”... not only told to us by families of regulars, but traveling visitors tend to agree. When you host your special event, twice nominated Favorite Chef in Newport, Chef Matt Holmes and our culinary team will provide you with the peace of mind and quality food you deserve. Come experience the culinary talents and showmanship that will amaze your guests.*

*The spectacular waterfront views and sunsets of Newport harbor are the best in town and deserve an award of their own and will set the mood perfectly. All of us here on Waites Wharf thank you for the opportunity and would be honored to host your special occasion.*



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# COCKTAIL PARTY MENU

*Customize Your Special Occasion!*

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*Potstickers*

*Chicken Wings*

*Coconut Shrimp*

*Grilled Cheese*

*With Prosciutto, Pesto, And Gruyere*

*Bruschetta*

*Chicken Teryaki Skewers*

*Bacon Wrapped Beef*

*Crab Salad Rolls*

*Bacon Wrapped Scallops*

*Lump Crab on Cucumber*

*Crab Cakes*

*Cherrystone Stuffies*

*Lobster Stuffies*

*Mini Lobster Rolls*

*Steamed Lobsters*

*1 Lb, 1.5 Lb, 2 Lb*

*Chicken Fingers*

*Cheeseburger Sliders*

*Depending on your budget and palette; above are only some example of options available. From Welcoming Parties, Formal Cocktail Hour Receptions, Wedding Receptions, Post Wedding Parties we can help you custom design the perfect event to fit any budget.*

# PRE-FIXE 3 COURSE MENU

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## PACKAGE 1

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### *Choice of Soup or Salad*

*Pick Two Options*

- Chef Matt's Fishermen's Chowder ~ Tomato / Cream based Seafood Chowder*  
*New England Style White Clam Chowder*  
*Traditional Caesar Salad ~ Romaine Hearts with Caesar & Croutons*  
*"Bleu" Caesar ~ Romaine Hearts with Caesar & Crumbled Blue Cheese*  
*Arugula Salad ~ Baby Rocket Greens with Pine Nuts, Lemon & Olive Oil Dressing,*  
*Red Onions, Tomatoes & Pecorino Romano Cheese*

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### *Choice of Entree*

*Pick Three Options*

- Grilled Swordfish ~ Fresh Swordfish served with Béarnaise Sauce,*  
*Seasonal Risotto & Vegetable*  
*Chicken Picatta ~ Fresh Hand Pressed Chicken Tenderloins Egg Battered with*  
*Lemon, Capers & Garlic, served with Mashed Potatoes & Vegetable*  
*Pork Osso Bucco ~ Braised Pork Shank cooked Low & Slow with Red Wine*  
*served over Mashed Potatoes & Vegetable*  
*Steak Frites ~ Grilled 8oz Hangar Steak with Bordelaise Sauce, Fresh Aioli,*  
*Asparagus and House Fries*  
*Eggplant Parmesan ~ Breaded Eggplant with Melted Mozzarella over*  
*Linguini & Marinara Sauce*  
*Chicken Parmesan ~ Breaded Fresh Chicken Tenderloins with Melted Mozzarella over*  
*Linguini & Marinara Sauce*  
*Penne Alla Vodka ~ Penne Pasta with Chef Matt's Creamy Herbed Marinara Sauce*  
*Pan Roasted Salmon ~ Fresh Salmon with Lemon & Dill Beurre Blanc*  
*over Tomato & Pecorino Romano Risotto with Baby Arugula*  
*Chouriço Mac N Cheese ~ Portuguese Chouriço with Garlic & Roasted Red Peppers,*  
*Creamy Cheese Sauce & Penne Pasta*  
*Roasted Pork Loin ~ Dijon Rubbed Roasted Pork Loin with Three Onion Confit,*  
*Mashed Potatoes & Charred Brussels Sprouts*  
*Petit Filet ~ Grilled Bistro Steak with Bordelaise, Mashed Potato & Vegetable*

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### *Seasonal Dessert List*

*(Three Choices)*

*\*Would you like to add an Appetizer Course to your special dinner?  
Inquire about special pricing to add Family Style Appetizers such as  
Jumbo Shrimp Cocktail, Chef Matt's Mussels & Raw Bar!*

# PRE-FIXE PACKAGES

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## PACKAGE 2

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### *Choice of Soup or Salad*

*Pick Two Options*

- Chef Matt's Fishermen's Chowder ~ Tomato / Cream based Seafood Chowder  
New England Style White Clam Chowder  
Traditional Caesar Salad ~ Romaine Hearts with Caesar & Croutons  
"Bleu" Caesar ~ Romaine Hearts with Caesar & Crumbled Blue Cheese  
Arugula Salad ~ Baby Rocket Greens with Pine Nuts, Lemon & Olive Oil Dressing,  
Red Onions, Tomatoes & Pecorino Romano Cheese*
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### *Choice of Entree*

*Pick Four Options*

- Lobster Mac N Cheese ~ Lobster from a One Pounder with Garlic, Artichoke Hearts,  
Wilted Spinach & Creamy Cheese Sauce with Penne Pasta  
Grilled Veal Chop ~ 14oz Veal Chop with Espanol Sauce, Mashed Potatoes & Ratatouille  
Bone-On Filet Mignon ~ Grilled 12oz, Bone on Beef Tenderloin with Mushroom Bordelaise,  
Mashed Potatoes & Vegetable  
Brick Chicken ~ Whole Crispy Cornish Game Hen Weight Roasted with  
Local Honey over Mashed Potatoes & Ratatouille  
Grilled Swordfish ~ Fresh Swordfish served with Bearnaise Sauce,  
Seasonal Risotto & Vegetable  
Chicken Picatta ~ Fresh Hand Pressed Chicken Tenderloins Egg Battered with  
Lemon, Capers & Garlic, served with Mashed Potatoes & Vegetable  
Braised Lamb Shank ~ Braised Australian Lamb Shank cooked Low & Slow with  
Red Wine served over Mashed Potatoes & Vegetable  
Steak Frites ~ Grilled 8oz Hangar Steak with Bordelaise Sauce, Fresh Aioli,  
Vegetable and House Fries\*  
Eggplant Parmesan ~ Breaded Eggplant with Melted Mozzarella over  
Linguini & Marinara Sauce  
Chicken Parmesan ~ Breaded Fresh Chicken Tenderloins with Melted Mozzarella over  
Linguini & Marinara Sauce  
Penne Alla Vodka ~ Penne Pasta with Chef Matt's Creamy Herbed Marinara Sauce  
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Roasted Pork Loin ~ Dijon Rubbed Roasted Pork Loin with Three Onion Confit,  
Mashed Potatoes & Charred Brussels Sprouts*
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### *Seasonal Dessert List*

*(Three Choices)*

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## CLAM BAKES

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*Salad with Dressing*  
*Warm Bread & Butter*  
*Clams & Mussels*  
*Lobster*  
*Dungeness Crab*  
*Corn on the Cob*  
*Potatoes*  
*Chef's Selection of Sides*

## PIG ROASTS

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*Smoked Whole Pig*  
*Smoked Pork Loin*  
*Pulled Pork*  
*Corn Bread*  
*Corn on the Cob*  
*Potato Salad*  
*Pasta Salad*  
*Cole Slaw*  
*Tomato/Cucumber Salad*  
*Salad Station w. Grilled Chicken*  
*Assorted Breads*

# BRIDAL BRUNCH

*We also offer the ideal location & brunch spread for the day after your wedding! Our Bridal Brunch can give you, your friends and family a chance for well wishes and thank yous before the Bride & Groom leave for their Honeymoon.*

## OPTIONS FOR YOUR BRUNCH BUFFET MAY INCLUDE:

*Omelette Bar*

*Fresh Pastry Display with Danishes*

*Dough Boys*

*Bagels*

*Croissants*

*Fresh Fruit Display with Granola and Yogurt*

*Scrambled Eggs*

*Sausage Links and Crispy Bacon*

*Home Fried Potatoes*

*French Toast with Walnut Maple Syrup*

*Miniature "Steak & Eggs" on English Muffins*

*Eggs Benedict Ham & Eggs on English Muffins*

*Salad Display with Baby Greens Romaine Hearts, Caesar & other Vinaigrettes*

*Smoked Salmon Display with Red Onions Capers, Hard-Boiled Eggs & Crème Fraîche*

*Coffee & Orange Juice*

*Bloody Mary's and Mimosas*

*\*\*All Menu Items are subject to Availability & Price Change\*\**

# Venues

## INSIDE PORCH DINING ROOM @THE DECK



The Dining Room provides a more intimate atmosphere and is well suited for more private sit down dinners or upscale buffet stations and seats up to 50 people. We can expand your indoor event by opening the doors into The Porch Room.



## THE COPPER BAR @ THE DECK

The coveted inside bar room featuring brand new copper bar and our open kitchen is perfect year round for small to mid-size cocktail party events. This room is the heart of the property and your guests will have front row seats to see Chef Matt and his team in action, serving up top notch cuisine for the entire property.



## **NEW:** THE PORCH ROOM @ THE DECK

A brand new addition to @ The Deck, the Porch Room is covered with open air screens featuring breezes from the ocean. Suitable for cocktail parties, sit down events or upscale buffet stations.

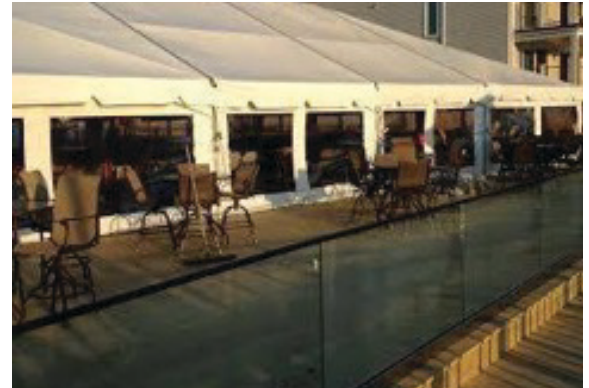


# Venues

## RIPTIDES & DOCKSIDE



If you are looking for a event that boasts a night filled with dancing, live music, and tons of fun, Dockside (indoor) and Riptides (open air but covered) are the spots for you! Riptides also makes for a great private upscale buffet or cocktail party for an afternoon or early evening event.



### ON DECK @ THE DECK

Our outside deck is the epitome of seaside bar and restaurant. One can have the entire tent space and deck or smaller groups can have a roped off area called the Port Side Bar under the Tent & Deck are overlooking our marina and bar the best Sunsets. The tent has clear removable sides and this area is weather safe and possible to be heated. Overlooking the water, it is our most versatile and spacious area. The Deck has two outside bars and is perfect for any size or themed event.



### ON THE DOCKS

Featuring the best sunsets in Newport, with views of Newport Harbor, luxury yachts and the Pell Bridge. On The Docks sits directly over the water. Do not miss out on the photo opportunities! It has a full outdoor bar and seating under the stars. Suitable for cocktail parties and buffet style events. In the event of inclement weather conditions, space comes with contingency to one of our other venues.



*Love this place! The food always exceeds expectations in quality/portion size and the staff is fabulous.*

*- Cara N.*

*Sit at a cozy table or at the counter and watch master chefs create wonderful and fancy lamb dishes. The food is delicious, hot, fantastic. It is a culinary experience.*

*- Sfgf F.*

*There is nothing more satisfying to me than having a fine dining experience at a dockside bar where you can watch the sunset surrounded by beautiful boats and colonial houses.*

*- Rajmund S.*

*Consistently very good. Charming rustic interior for dinner and a more casual patio ideal for lunch. Good wine list.*

*- Shelby M.*

*On a warm summer night there's nothing better than drinks outdoors with the smell of the sea wafting in the breeze.*

*- Trevor S.*

*It's fine dining at it's finest without being pretentious or intimidating. It's open environment yet relatively small space is perfect. The chefs prepare everything in an open kitchen and because it's not huge or over the top it makes the experience that much better.*

*- Mely A.*

## OUR GUARANTEE AWAITS YOU

*We thank you for choosing Waite's Wharf as your Venue. Our entire time is here to provide you with our full attention to detail and level of customer care necessary in making your event the most memorable and enjoyable occasion for all. In order to meet that goal of upmost satisfaction, our staff is always on call for you. If you have any concerns please do not hesitate to bring them to our attention. At the end of the day, our determination for your utmost satisfaction is our ultimate goal to provide you with a pleasurable and memorable experience.*